



Patio Menu

Appetizers

HAND BREADED WINGS

Crispy fried wings tossed in choice of:
House hot, Buffalo, Garlic Parm, Hot Garlic Parm, BBQ, Carolina Mustard, Lemon pepper dry rub, Cajun dry rub /
6 wings for \$8
12 wings for \$14

Add Ranch or Blue Cheese for \$1

ONION RINGS

12 Hand breaded with house smoky hot ranch / \$10

PORK BELLY POTATO SKINS

Loaded skins with shredded cheddar, house smoked pork belly, scallions, and sour cream / \$14

Hot off the Grill Handhelds

Served on a garlic challah bun and served with Sidewinder Fries
Substitute hand-breaded onion rings for \$1.50

CLASSIC

8 oz angus burger with lettuce, tomato, red onion, and cheese of your choice / \$14

SPICY

8 oz angus burger with spicy aioli, fresh jalapeño, thick cut bacon and pepper jack cheese / \$16

TRIPLE B

8 oz angus burger with thick cut bacon, onion straws, cheddar, and bourbon glaze / \$16

THE BLACK N BLUE

8 oz angus burger with blackened seasoning, blue cheese, and balsamic onion jam / \$16

FLANK STEAK SANDWICH

Marinated flank steak with crisp lettuce, sautéed red onion and chimchurri / \$17

BLACKENED CHICKEN

Chargrilled chicken breast with blackened seasoning, lettuce, tomato, red onion, and cheese of your choice. / \$14

BUFFALO CHICKEN

Chargrilled chicken breast coated in buffalo sauce with a blue cheese slaw / \$14

BLACKENED HAKE

Broiled with a citrus slaw and cilantro lime crema / \$15

Add Bacon to any Sandwich for \$2

Tacos

Soft Flour Tacos Sets of 3

PORK BELLY

Smoked pork belly with a spicy aioli, red wine vinegar slaw, and fresh pico de gallo / \$17

STEAK

Marinated flank steak with red onion and a fresh chimchurri sauce / \$20

SOUTHWEST CHICKEN

Chargrilled chicken with black bean corn salsa and smoky hot ranch / \$15

BLACKENED FISH

Broiled and blackened hake with citrus slaw and cilantro lime crema / \$17

Add Fresh Jalapenos to all 3 Tacos for \$2

Salad

HOUSE SALAD

Mixed greens with tomatoes, cucumber, red onion and choice of cheese and dressing/ \$8

Dressings: House ranch, House blue cheese, Italian, Balsamic vinaigrette

- Add grilled or blackened chicken / \$6
- Add blackened cod / \$7
- Add steak / \$8

Sides

SIDEWINDER FRIES / \$4
Add Cajun

TOGARASHI FRIES / \$6

THICK CUT BACON CHEDDAR SIDEWINDERS / \$8

OHION RINGS / \$4

VINEGAR SLAW / \$4

CREAMY SLAW / \$4

BLUE CHEESE SLAW / \$5

SIDE SALAD / \$6

MARION'S DRINK MENU

BEER

BOTTLES

COORS LIGHT	\$4
CORONA	\$5
HEINEKEN	\$5
HIGH NOON	\$5
KENTUCKY BOURON BARREL	\$8
MICHELOB ULTRA	\$4
MILLER LIGHT	\$4
MILLER GENUINE DRAFT	\$4
PACIFICO	\$5
PABST BLUE RIBBON	\$3
STELLA	\$5

DRAFT

GREAT LAKES DORTMUNDER	\$7
OBERON WHEAT ALE	\$7

Ask your server for more draft specials

HOUSE WINE \$6

WHITE

CHARDONNAY
SAUVIGNON BLANC
MOSCATO
PINOT

RED

MERLOT
CABERNET SAVIGNON

COCKTAILS

OLD FASHION

Jeffersons Bourbon / Angostura Bitters / Bourbon Cocktail Cherry / Simple Syrup / Orange Slice

\$16

CLASSIC MARGARITA

Arete Tequila Blanco / Cointreau / Fresh Lime Juice / Simple Syrup

\$12

DEVILS MARGARTIA

Arete Tequila Blanco / Cabernet Sauvignon / Cointreau / Fresh Lime Juice

\$14

ELDERFLOWER MOJITO

Bacardi Superior Rum / St Germain / Fresh Mint / Fresh Lime / Simple Syrup / Club Soda

\$11

BLACKBERRY SMASH

Makers Mark / Blackberry / Honey / Basil / Fresh Lemon Juice

\$15

OCEAN VIEW

Ketel One Vodka / Blue Curacao / Lemon Lime Soda / Orange Juice

\$10

BOLO TAI

Smirnoff Vodka / Bacardi Superior Rum / Beefeater Gin / Jose Cuervo Gold / Triple Sec / Fresh Sour Mix / Cabernet Sauvignon

\$12

CUCUMBER LEMONADE

Hendricks Gin / Fresh Lemon Juice / Simple Syrup / Club Soda

\$10

VIOLET BLISS

Ketel One Vodka / Raspberry Liqueur / Blue Curacao / Lemonade

\$12

NEGRONI

Gunpowder Gin / Campari / Sweet Vermouth

\$14